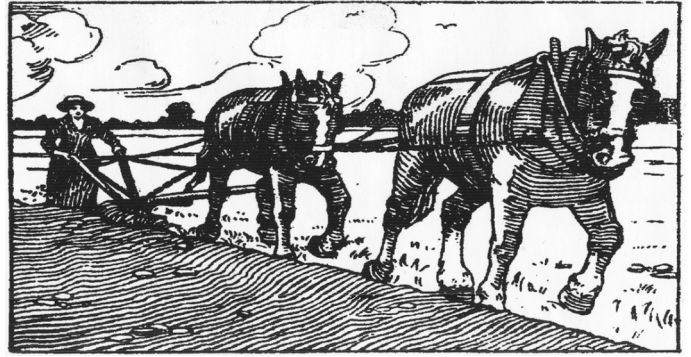


North Creek Community Farm NEWSLETTER

Week Ten - Thursday, August 18



News Briefs

Baby Pigs

Gumdrop, the pig has had her babies... finally! I thought she got bred back in mid-February, Valentine's Day to be exact. But apparently not. Porcine gestation is three months, three weeks and three days so she should have had her litter in mid June. But those sly pigs must have waited because they were born August 9. She had two females and two males. They are adorable! We moved her inside with the new babies. The little ones are now venturing out of the pen and running around, ears flopping.

I can see clearly now...

Yes, the rain has gone, at least for now. It is nice to be able to cut hay and harvest with less chance of rain and a few less mosquitoes. There are less greens and other goodies because it was impossible to plant new seedlings. However, there are young broccolis in the ground and lots of seeds are coming up now with the more gentle weather.

New horses

After almost 25 years of having fjord horses, I have bought a different breed. I have always wanted a team of Bay horses. Bay is a color, brown body with black mane and tail. These have stars on their foreheads. We are getting to know each other. Both of the mares have colts and I am working on halter breaking them.

Eggplants!

Each year I struggle with eggplants. Out of desperation this spring I planted them in the hoop houses. I couldn't fit as many in but they are producing beautifully. There are not enough to ship at once but they will be coming. I just broiled some slices, put on tomatoes and goat cheese. Yum.

IN THE BAG:

Potatoes – Bakers

Tomatoes

Summer Squash

Basil

Cucumbers

Peppers – The big ones are sweet and the small ones are Jalapenos

Onions

Melons

About the vegetables:

These potatoes gave me visions of small, twice baked potatoes. I like adding Gorgonzola cheese and caramelized onions. The melons are going crazy. Yeah!

Corn Feed

Saturday, August 20

Starts at 2:00 p.m.

Spend the night if you like and have breakfast here in the morning. There will be lots of food. Bring a dessert or something to share. We will make lots of food from the garden: tomato salad, sweet corn, sloppy Joes (local meat), egg salad sandwiches, etc. Please RSVP if you want to spend the night.

Ziti with Roasted Peppers, Green Olives, and Spicy Salami

Bon Appétit | August 2005

Yield: Makes 6 to 8 servings

3 bell peppers of different colors

2 garlic cloves

1 small shallot, halved

1 cup pitted green olives in brine, drained

1 cup fresh Italian parsley leaves

6 tablespoons extra-virgin olive oil

3 tablespoons fresh oregano leaves

1 pound ziti

4 ounces 1/8-inch-thick slices spicy salami, cut into matchstick-size strips

1 cup coarsely grated Parmesan cheese

Char bell peppers directly over gas flame or in broiler until blackened on all sides. Enclose peppers in paper bag and cool completely.

Peel, stem, and seed peppers. Cut peppers lengthwise into 1/4-inch-wide strips.

With machine running, drop garlic and shallot through processor feed tube and chop coarsely. Add olives, parsley, olive oil, and oregano and chop finely. Season to taste with salt and pepper. (Peppers and olive mixture can be made 1 day ahead. Cover and refrigerate separately. Bring to room temperature before continuing.)

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain well. Return pasta to pot; stir in peppers and olive mixture. Add salami and cheese; toss to combine. Serve warm or let stand at room temperature up to 2 hours.

Buyer's guide: Look for brined green olives (not canned) in bins or jars in the supermarket's deli section. Spicy salami is widely available at Italian delis and at some supermarkets. The test kitchen used Piller's Caliente Salmil call 323-588-2100 or go to pillers.com to find a store in your area.

[Angel-Hair Pasta with Fresh Tomato Sauce](#)

1 small garlic clove

3 lb tomatoes

2 tablespoons fresh lemon juice

1 teaspoon salt

1 teaspoon sugar (optional)

1/2 teaspoon black pepper

1 lb dried *capellini* (angel-hair pasta)

1/2 cup chopped fresh basil

Accompaniments: finely grated Parmigiano-Reggiano
extra-virgin olive oil for drizzling (optional)

Mince garlic and mash to a paste with a pinch of salt using a large heavy knife. Core and coarsely chop two thirds of tomatoes. Halve remaining tomatoes crosswise, then rub cut sides of tomatoes against large holes of a box grater set in a large bowl, reserving pulp and discarding skin. Toss pulp with chopped tomatoes, garlic paste, lemon juice, salt, sugar (if using), and pepper. Let stand until ready to use, at least 10 minutes.

While tomatoes stand, cook pasta in a 6- to 8-quart pot of boiling salted water, uncovered, until al dente, about 2 minutes. Drain in a colander and immediately add to tomato mixture, tossing to combine. Sprinkle with basil.

Cooks' Note:

Tomato mixture can stand at room temperature up to 2 hours.